

### **Amendments To The Specification**

On page 19, at line 20 to page 20, line 4, please rewrite the paragraph to read as follows:

-- The cocoa procyanidin content of the cocoa solids, binder syrup, chocolate foods (e.g., granola bars), and chocolate confectioneries (e.g., dark or milk chocolate chews) was determined by normal phase high pressure performance chromatography (HPLC) on silica with fluorescent detection. The details of this approach are covered in Adamson, G.E., Lazarus, S.A., Mitchell, A.E., Prior, R.L. Cao, G., Jacobs, P.H., Kremers B.G., Hammerstone, J.F., Rucker R., Ritter[[.]], K.A., Schmitz, H.H., HPLC Method for the Quanitification of Procyanidins in Cocoa and Chocolate Samples and Correlation to Total Antioxidant Capacity, *J. Ag. Food Chem.*; 1999; 47 (10) 4184-4188. Cocoa Solids were defatted with hexane prior to extraction of the procyanidins. Binder syrup and the chocolate products (e.g., chocolate chews and chocolate granola bars) were cyro-ground to a fine powder and immediately extracted with 70% acetone, 29.5% water, and 0.5% acetic acid. The binder syrup and finished products were not defatted prior to procyanidin extraction. Cocoa procyanidin quantitation was achieved through the use of a well characterized composite reference standard material. Samples were then compared with the composite standard to accurately determine the levels of procyanidins. --